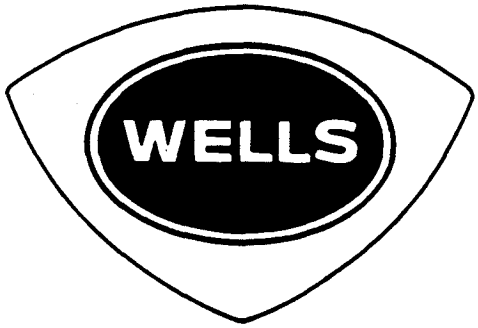

MODELS F-49 RT and F-58 RT
PASTA RETHERMALIZERS

INSTRUCTIONS

Installation

Operation

Maintenance

WELLS MANUFACTURING COMPANY
P.O. BOX 290 VERDI, NEVADA 89439 (702) 345-0444
FAX 702-345-0569 ITEM NO. 46644
7/91

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WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first and is for the benefit of the original purchaser only, except that;

a. with respect to the stainless steel frypot for gas fryers, model number WFG-40-2, serial number SS-1000 and up, the stainless steel frypot is warranted to be free from welding defects that could cause shortening leaks for the lifetime of the fryer, except that after one year, the warranty is limited to frypot part replacement only.

b. with respect to the mild steel frypot for gas fryers, model number WFG-40-2, serial number CR-1000 and up, the mild steel frypot is warranted to be free from welding defects that could cause shortening leaks for two years, except that after one year, the warranty is limited to frypot part replacement only. c. with respect to Liteline Products, warranty is one year parts and 90 days labor on carry-in portable models. THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS' PRODUCTS. This warranty is void if it is determined that upon inspection by an authorized service agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It, also, does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel. The prices charged by Wells for its products are based upon the limitations in this warranty. Sellers obligation under this warranty is limited to the repair of defects without charge by a WELLS' factory authorized service agency or one of its sub-service agencies and is limited to a 60 mile radius to the nearest authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. WELLS' authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, **Wells Manufacturing Coapany, P.O. Box 280, Verdi, Nevada 89439, phone(702) 345-0444, for information and other details concerning warranty.**

SHIPPING CLAIM PROCEDURE:

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

IF SHIPMENT ARRIVES DAMAGED:

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with the necessary documents to support your claim.

1. VISIBLE LOSS OR DAMAGE— Be certain this is noted on freight bill or express receipt and signed by the person delivering.
2. FILE CLAIM FOR DAMAGES IMMEDIATELY— **Regardless of extent of damage.**
3. CONCEALED LOSS OR DAMAGE— If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain container for inspection.

WELLS MODELS F-49 RT and F-58 RT PASTA RETHERMALIZER8 FEATURES:

ON/OFF SWITCH: Front mounted power switch allows thermostat setting to be pre-set (F-58 RT only).

AUTOLJFT: Adjustable timer and lift mechanism maintains consistent cook times on food product (F-58 RT only).

TEMPERATURE CONTROL: Automatically regulates temperature of water, eliminates over and under heating, and is fully adjustable from 80° to 210° F. Built-in OFF position.

TEMPERATURE LIGHT: This light glows ON when temperature control dial is turned to heating position. Light turns OFF when water reaches desired temperature. Periodically cycles ON and OFF as temperature is automatically maintained.

HEATING ELEMENTS: Heavy-duty, stainless steel element located under the portion baskets. They allow hot water to rise naturally through the food for uniform heating.

SAFETY HIGH LIMIT CONTROL: Turns power OFF to heating element if an over-temperature condition is reached.

PORTION **BASKETS:** Fine mesh construction and completely interchangeable in stainless steel holding rack.

WATER POT: Removable stainless steel pot may be taken to sink and washed. Water capacity is 9 quarts.

ELEMENT LEFT HANDLE: Spring loaded handle used to raise heating element out of water pot. Self-locking in upper position.

STAINLESS STEEL SHELL: Stainless steel shell is durable and easy to clean.

WARNINGS!

FOR YOUR SAFETY

Wells pasta rethemalizers are equipped with a three-prong electrical plug. This three-prong plug is part of a system that will protect you if something goes wrong with the electrical wiring in the unit. Be sure the three-prong plug is plugged into a matching three-prong socket. DO NOT cut or break off the large third prong in this plug, or the protective system will not work.

IMPORTANT!

Make sure incoming voltage is the same as unit is rated for. An electrical specification plate specifying rated voltage, wattage, HZ and phase of unit is attached to the front panel.

Plugging unit into greater voltage than unit is rated for may cause severe damage to the thermostatic control, elements and other components. Plugging unit into less voltage than unit is rated for may cause significant decrease in performance.

CAUTION
DO NOT SUBMERGE UNIT IN WATER.
DO NOT SPLASH OR POUR WATER
ONTO CONTROL PANELS OR WIRING.

INSTALLATION INSTRUCTIONS;

1. Remove unit carefully from carton.

2. **IMPORTANT:** Read all Installation Instructions carefully **BEFORE** starting installation.

3. It is the responsibility of the installer to comply with local codes.

4. Carefully place unit on a suitable countertop or table.

5. **MAKE SURE THAT INCOMING VOLTAGE IS THE SAME AS UNIT IS RATED FOR.**

6. Any installation not matching the specifications discussed in this manual will void the unit's warranty.

ELECTRICAL CONNECTION INFORMATION;

The 208/240 volt unit is equipped with a 4-foot, NEMA 6-30P power supply cord and requires a 30-amp, 208 or 240 volt grounded outlet.

NOTE: Check available power supply with nameplate before connecting unit.

MODEL	ELECTRICAL DATA	PREHEAT TIME 70° - 210° F	PERFORMANCE: REFRIGERATED TO SERVING TEMP.
F-49 RT 208V	3.45 KW 16.6 AMP	20 MIN	120 4 OZ. SERVINGS/HOUR
F-49 RT 240V	4.6 KW 19.2 AMP	10 MIN	180 4 OZ. SERVINGS/HOUR
F-58 RT 208V	4.32 KW 20.8 AMP	11 MIN	180 4 OZ. SERVINGS/HOUR
F-58 RT 240V	5.75 KW 24.0 AMP	8 MIN	240 4 OZ. SERVINGS/HOUR

OPERATING INSTRUCTIONS:

Model F-49 RT:

1. Pour approximately 9 quarts of water into water pot and fill to level lines stamped on sides of the pot.

2. Lower elements into pot. Rotate thermostat dial to the proper temperature setting and allow unit to preheat. The temperature light will turn OFF when preheating is complete and the water has reached the set temperature.

3. Load one to four portion baskets with food product. Fill baskets no more than 1/2 full. Load baskets into holding rack and lower into pot.

4. Remove rack and allow to drain after food is thoroughly heated (approximately 30 seconds cook time).

5. Wait for amber light to cycle OFF before adding next load.

Model F-58 RT:

1. Pour approximately 9 quarts of water into water pot and fill to level lines stamped on the sides of the pot.
•'

2. Lower elements into pot and turn ON front mounted power switch. Rotate thermostat dial to the proper temperature setting and allow the unit to preheat. The temperature light will turn OFF when preheating is complete and the water has reached the set temperature.

3. Load one to four portion baskets with food product. Fill baskets no more than 1/2 full. Load baskets into holding rack and attach to lift rod on unit.

4. Set timer to correct cook time and push red button to lower rack into water.

5. When food is completely heated the rack will lift out of the water pot. Allow food to drain before removing rack.

6. Wait for amber temperature light to cycle OFF before adding next load.

Important Operation Tips:

1. Do not overload baskets. For best results, fill uniformly to half full.

2. Never set temperature control at a higher temperature than is required to heat the food product. Do not allow unit to continuously boil.

3. Reduce temperature control to 150 F during idle periods to save power. Unit will return to operating temperature in minutes when needed.

4. Maintain proper water level in water pot during operation.

5. Do not over heat food.

6. Keep unit clean at all times. Always rinse baskets and water pot thoroughly to prevent contamination.
7. Refill pot with clean water if starch build-up is excessive. Allow water to cool before removing pot.

CLEANING INSTRUCTIONS;

DAILY CLEANING:

1. Turn temperature control and power switch (F-58 RT only) to the OFF position and unplug unit.
2. Remove racks and baskets, and swing heating elements up and out of water pot.

   NOTE: Heating elements are "spring loaded" so that elements stay in the raised position until released.

3. Allow water to cool to a safe handling temperature. Carefully remove pot with gloves or potholders, using the handles provided, and drain into sink.
4. Wash, rinse and dry rack, pot and baskets thoroughly.
5. Keep all exterior surfaces free of stains by wiping down with a clean cloth/sponge and a mild detergent. A non-abrasive cleanser and plastic scouring pad may be used for hard-to-remove food particles.

CAUTION: DO NOT SUBMERGE UNIT IN WATER. DO NOT SPLASH/POUR WATER ONTO UNIT CONTROL PANEL OR WIRING. POSSIBLE SHOCK HAZARD MAY RESULT AND UNIT MAY BE DAMAGED.

IMPORTANT: DO NOT USE STEEL WOOL FOR CLEANING.

6. Replace water pot, lower heating elements and add fresh water to pot.
7. The unit is now clean and ready for operation.

WELLS MANUFACTURING COMPANY
SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting the safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.

2. All problems due to operation at voltages other than specified on equipment nameplates - conversion to correct voltage must be the customer's responsibility.

3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.

4. Calibration of heat controls after the first sixty (60) days on original components. Replacement of items subject to normal wear to include such items as knobs, light bulbs, baskets, grids, mechanical timers and thermocouples. Normal maintenance functions including lubrication, adjustments of airflow, thermostats, door mechanisms, microswitches, burners and pilot burners and replacement of fuses and indicating lights are not covered by warranty.

5. All frypots welded in the field.

6. Deterioration of aluminum vessels due to insertion of food product or use of abrasive cleaners is not covered by warranty.

7. Full use, care, and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.

8. Travel mileage is limited to sixty (60) miles from an Authorized Service Agency or one of its sub-service agencies.

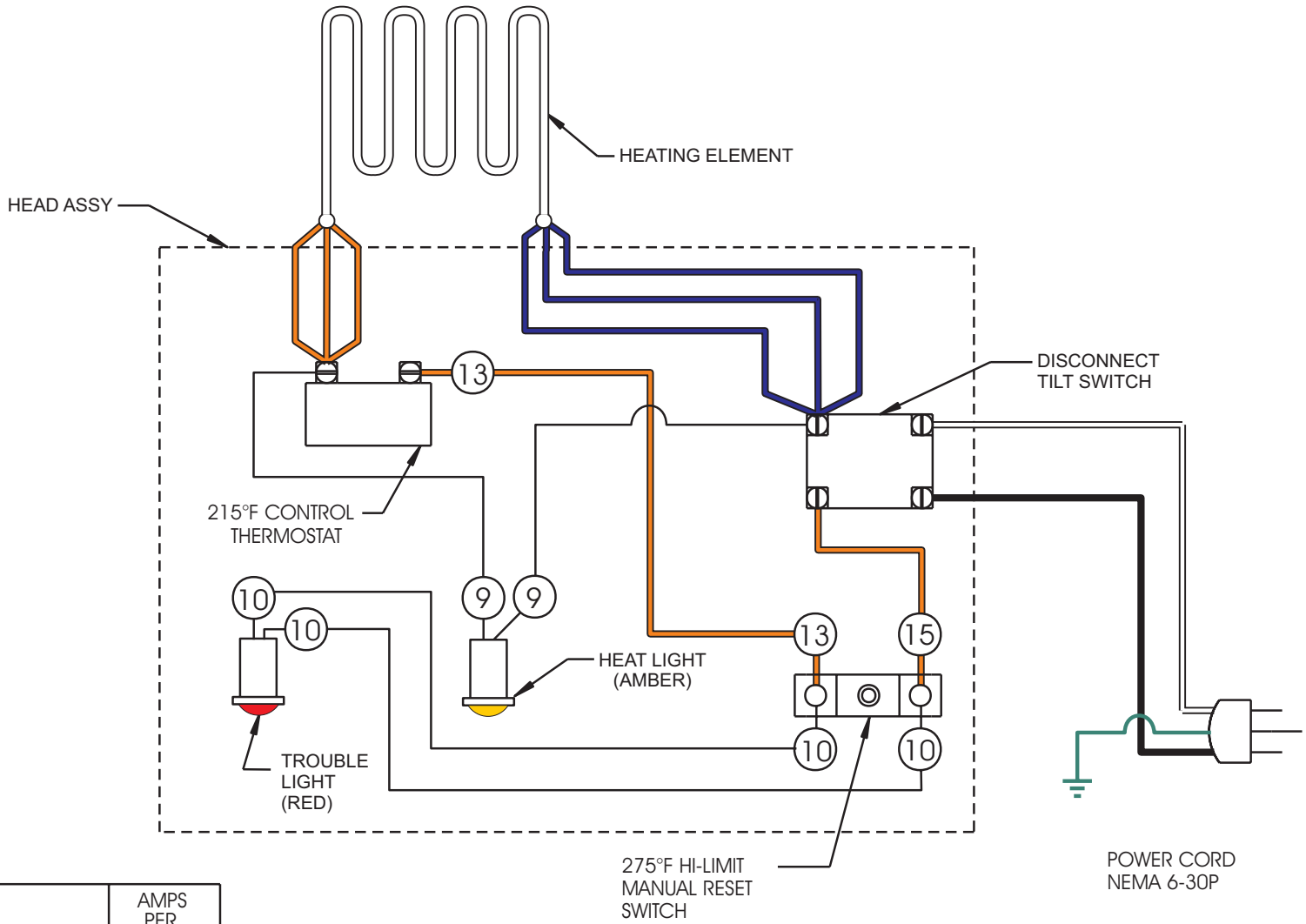
9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.

10. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacements of the defective part. Any use of non-genuine Wells parts completely voids any warranty.

11. Installation, labor, and job check-outs are not considered warranty.

WIRING DIAGRAM FOR F-49RT

208V OR 208/240V SINGLE PHASE

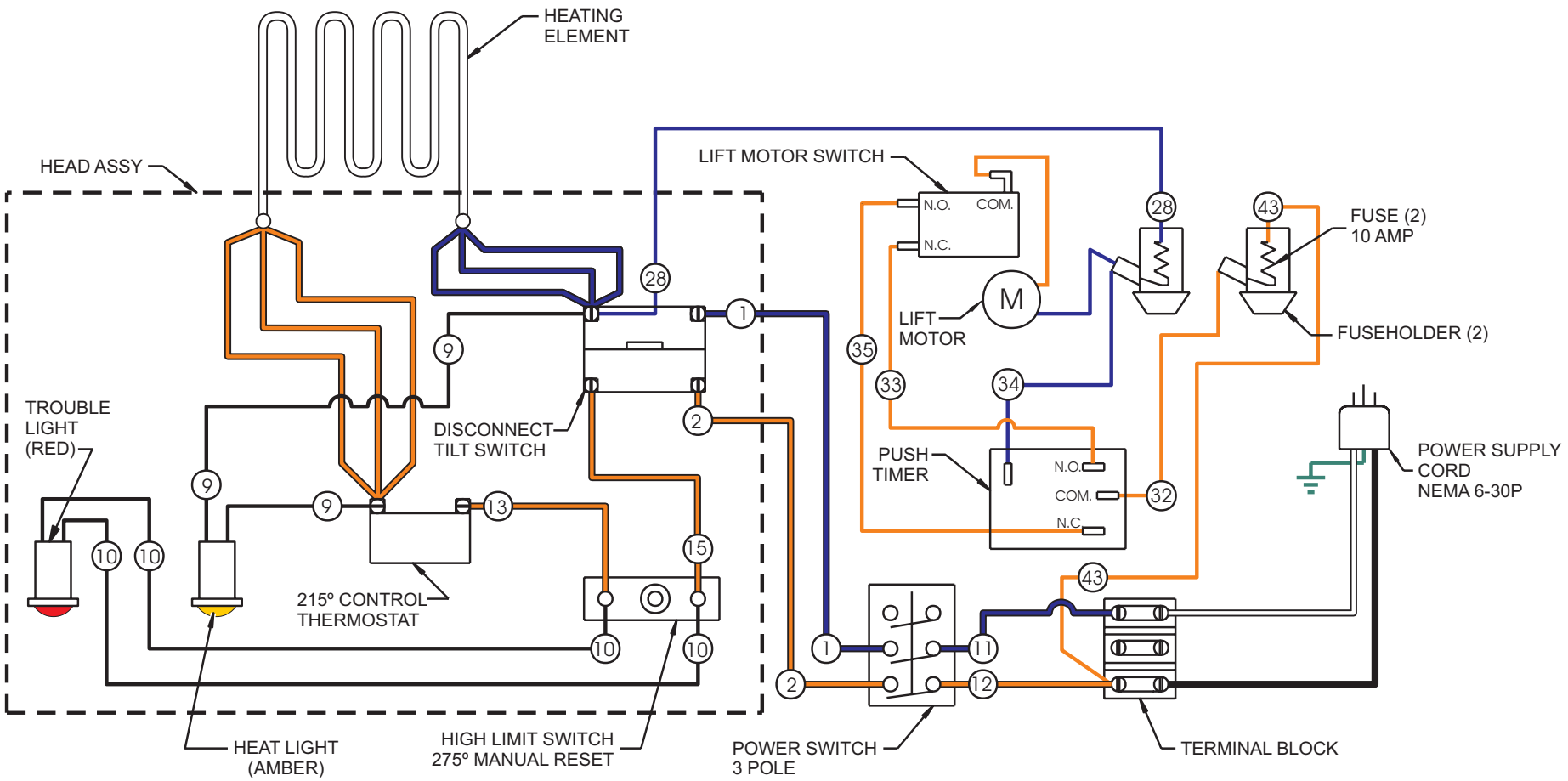


WATTS	VOLTS	AMPS PER PHASE
3.5/4.6 KW	208/240	16.6/19.1
4.6 KW	208	22.1

P/N 46833

WIRING DIAGRAM FOR F-58RT

208 OR 240 VOLT, SINGLE PHASE



WATTS	VOLTS	AMPS 1 PHASE
4.32 kW	208	20.8
5.75	240	24.0

P/N 46643